

IN THE CLAIMS

Amend the claims to read as follows.

1. (Previously Canceled)
2. (Previously Presented) The process of Claim 11 wherein G' is greater than about 300 Pa.
3. (Previously Presented) A process for making a suitable dough comprising adding to the dough an amylose-containing starch wherein the resultant amylose starch-containing dough has a peak force of between about 100 to about 140 g; a slope of between about 40 to about 60 g/mm; an extension of between about 9 to about 12 mm; and a work area of between about 800 to about 1200 g-mm.
4. (Original) The process of claim 3 wherein the dough has a peak force of between about 130 to about 110 g, and the extension is between about 11 to about 12 mm.
5. (Previously Presented) The process of claim 11 wherein the amylose-containing starch is selected from the group consisting of sago and potato starch.
6. (Previously Presented) Food made with dough prepared by the process of claim 11 or 3.
7. (Previously Presented) The food of claim 6 wherein the food is a fried or baked snack.
8. (Currently Cancelled)
9. (Currently Cancelled)
10. (Currently Cancelled)

11. (Currently Amended) A process for preparing dough having amylose-containing starch as a matrix binder, the process comprising the steps of:
- mixing the amylose-containing starch in a solvent thereby creating a slurry;
 - cooking the amylose-containing starch slurry,
 - wherein the cooked amylose-containing starch slurry, at a starch solids content of about 20%, has an elastic modulus (G') greater than about 200 Pascals (Pa) at a frequency (ω) of 1 rad/sec, and a phase angle ($\tan \delta$) greater than about 0.2;
 - drying the amylose-containing starch slurry; and
 - incorporating the amylose-containing starch into the dough,
 - wherein the dough has an extension of between about 9 to about 12 mm.
12. (Original) The process for preparing dough according to claim 11 wherein $\tan \delta$ is from about 0.2 to about 1.0.
13. (Original) The process for preparing dough according to claim 11 wherein the solvent is water.
14. (Original) The process for preparing dough according to claim 11 further comprising the step of adjusting the pH of the slurry to between about 3 to about 9.
15. (Original) The process for preparing dough according to claim 11 further comprising the step of optimizing the concentration of the starch slurry to between about 20 to about 24 Baume.
16. (Original) The process for preparing dough according to claim 11 further comprising the step of collecting and grinding the dried amylose-containing starch into particles.
17. (Currently Cancelled)
18. (Currently Cancelled)
19. (Currently Cancelled)

20. (Currently Amended) Dough formed from an amylose-containing starch of claim 17 comprising an elastic modulus (G') greater than about 200 Pascals (Pa) at a frequency (ω) of 1 rad/sec at 20% solids content by weight when cooked, and
a phase angle ($\tan \delta$) greater than about 0.2 at 20% solids content by weight when cooked, wherein the dough comprises comprising:
- a peak force of between about 100 and about 140 g;
 - a slope of between about 40 and about 60 g/mm;
 - an extension of between about 9 and about 12 mm; and
 - a work area of between about 800 and about 1200 g-mm.
21. (Previously Presented) The dough of claim 20 wherein the dough is a low fat dough.
22. (New) A process for preparing dough having amylose-containing starch as a matrix binder, the process comprising the steps of:
mixing the amylose-containing starch in a solvent thereby creating a slurry;
cooking the amylose-containing starch slurry,
wherein the cooked amylose-containing starch slurry, at a starch solids content of about 20%, has an elastic modulus (G') greater than about 200 Pascals (Pa) at a frequency (ω) of 1 rad/sec, and a phase angle ($\tan \delta$) greater than about 0.2;
drying the amylose-containing starch slurry; and
incorporating the amylose-containing starch into the dough,
wherein the dough has a peak force of between about 100 to about 140 g; a slope of between about 40 to about 60 g/mm; an extension of between about 9 to about 12 mm; and a work area of between about 800 to about 1200 g-mm.
23. (New) The process of Claim 22 wherein G' is greater than about 300 Pa.
24. (New) The process of claim 22 wherein the amylose-containing starch is selected from the group consisting of sago and potato starch.
25. (New) Food made with dough prepared by the process of claim 22.
26. (New) The food of claim 25 wherein the food is a fried or baked snack.
27. (New) The process for preparing dough according to claim 22 wherein $\tan \delta$ is from about 0.2 to about 1.0.
28. (New) The process for preparing dough according to claim 22 wherein the solvent is water.
29. (New) The process for preparing dough according to claim 22 further comprising the step of adjusting the pH of the slurry to between about 3 to about 9.

30. (New) The process for preparing dough according to claim 22 further comprising the step of optimizing the concentration of the starch slurry to between about 20 to about 24 Baume.
31. (New) The process for preparing dough according to claim 22 further comprising the step of collecting and grinding the dried amylose-containing starch into particles.

STATUS OF THE CLAIMS

Claims 2-21 were pending.

Claims 2-12 and 17-21 have been rejected under 35 U.S.C. § 102(b) as being anticipated by Cremer (US 4,109,024).

Claims 8-10 and 17-19 have been rejected under 35 U.S.C. § 102(b) as being anticipated by Mitchell, et al. (US 4,362,755).

Claims 13-16 have been rejected under 35 U.S.C. § 103(a) as being unpatentable over Cremer (US 4,109,024) in view of Mitchell, et al. (US 4,362,755).

Claims 8-10 and 17-19 have been cancelled.

Claims 11 and 20 have been amended.

New claims 22-31 have been added.

Claims 2-7, 11-16, and 20-31 are presented for reconsideration.